



Espresso D'Milan

The Salvatore Espresso Machine

The Quality

These espresso machines are manufactured in California by true artisans, using the finest available components from Italy and America. They offer the discerning user heavy-duty commercial quality and performance in a compact and high value design. Each Salvatore espresso machine is hand made to order.

The Dimensions

Height 13.5"
Width 11"
Depth 15"
Weight 52-57lbs (depending on model)

The Power Requirements

110(v)
13.5 amps

The Parts

Fully Framed	Hand cut, hand bent, hand welded, then powder coated to prevent rust.
Stainless Panels	All pure stainless steel panels, brushed finish, 20-22 gauge
Sirai Pressurestat	The industry standard for commercial temperature control
E-61 Group head	Found on the finest machines, the E-61 is a must-have for thermo-siphon boiler systems
Heating Element	Salvatore builds his own, as he did not find a suitable manufacturer. 1550(w) coiled element mated to a 4" brass flange. Teflon gaskets
Boiler	1.8 liter hand made boiler with 1.5"x 6" heat exchanger. Teflon gaskets.

The Brew Group

Salvatore machines have the E61 Commercial Brew Group with Thermal Siphon. This famous group is made of chrome plated brass with maximum heat stability and thermo siphon which circulates hot water from the boiler to the group so the temperature is extremely stable. This brew group delivers smooth thick crema with tiger strips throughout, the optimum result!

The Group Valve

The three-way solenoid valve is a commercial valve that relieves the water pressure and water immediately when brewing is finished. This serves two functions; it dries the coffee grounds so they become like a cookie thus makes it easy to knock the coffee out of the portafilter with one knock. (no rinsing and cleaning between brews.)

The Commercial Pressure Stat

The boiler temperature and pressure is regulated by an **adjustable** heavy duty commercial Sirai pressure stat. 12 times the size of other machines. Its sensor turns on and off the heating element to insure correct temperature and pressure is maintained. **It carries a lifetime warranty and is on all Salvatore's espresso machines.**

The Pump

Pump 70 watt heavy duty commercial type pump, adjustable expansion valve

The Automatic Dosing Controls

The touch pads allow you to dose the exact amount of water through the coffee every time, 1 pad for a single, one pad for 2 singles or a double and the third pad for continuous manual dosing as well as reprogramming the dosing volume of the other 2 pads

The Boiler

2 liter 1/8 " Thick wall copper boiler with a lifetime warranty. 3/4" brass top and bottom with a 2 " diameter heat exchange for brewing and steaming at the same time, 1550 watt heating element

The Pressure Gauge

Salvatore machines have an E61 Pressure Gauge. The pressure gauge will let you know when the boiler is up to pressure and temperature. **The gauge custom made for Salvatore!**



The Pressure Relief Valve

This safety device will relieve excess boiler pressure if for any reason the boiler begins to overheat.

The Electronic Controls

The water level in the boiler is controlled by an electronic water level probe. This control is hooked up to sensors in the boiler and when the water level in the boiler is low it turns the pump on to fill the boiler. This is called an autofill system.

The Cup Warmer

Extracting the espresso into a warm cup is a must for the best result, this machine will keep your cups warm on top of the machine.

The Hot Water Dispenser

The hot water wand is located on the right hand side of the machine. Just open the knob and hot water will be delivered through the wand.

The Steam Wand

The steam wand is mounted on a ball joint that swivels 360 degrees. It is high enough and extends out far enough from the machine to accommodate any 20 to 32 ounce frothing pitcher.

The Water Reservoir

The espresso machine has a 64 oz. water reservoir that has a machined signature screw cap

The Body

The frame is made of heavy-duty steel that is powder coated for rust resistance. The cup warmer is 16 gauge brushed stainless steel with the SES logo lazer cut for venting. The body is 20 gauge brushed stainless steel for an elegant satin stainless appeal. Removing the body by unscrewing 2 chrome knobs on each side for easy access